426-26
Flour Process
1893

N° 22,761 A.D. 1892

*Date of Application, 12th Dec., 1892*
*Complete Specification Left, 6th Sept., 1893—Accepted, 14th Oct., 1893*

## PROVISIONAL SPECIFICATION.

### Improved Preparation of Flour.

I, WILLIAM JONES Hurst Mill Kings Norton Worcestershire Miller do hereby declare the nature of this invention to be as follows :—

An improvement in the manufacture of wheat flour for bread making purposes whereby the bread produced from the finest white flour is made to possess all the digestive and nutritious qualities of the brown or whole meal bread without any of its detriments, which result is brought about by carefully mixing into the flour phosphate of magnesia, and sulphate of magnesia, to the extent of 0·25 *per cent.* or about 4 ozs. to the 112 lbs. which is about an average quantity found in the wheat but not in flour owing to the fact that the above named inorganic substances are found in the tissues of the bran or testa (outer membranes) all of which is removed during the milling process.

Dated this 10th day of December 1892.

WILLIAM JONES,
By Henry Skerrett,
Agent for Applicant.

## COMPLETE SPECIFICATION.

### Improved Preparation of Flour.

I, WILLIAM JONES, Hurst Mill, Kings Norton, Worcestershire, Miller, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

My invention relates to an improved preparation of wheat flour for bread-making purposes, and has for its object, the manufacture or preparation of the finest white wheat flour possessing all the digestive properties of milled flour, with the nutritious properties generally found in brown or whole meal bread.

Now bread containing bran is rendered much more difficult of digestion by reason of the same containing hard cellular tissues, by the presence of which the weak digestive organs of the body are irritated.

Now my invention consists in adding to the finest white wheat flour the nutritious elements found in the bran, testa or outer membranes of the wheat, which in white flour are removed during the milling process.

My new or improved wheat flour preparation for bread-making purposes consists in adding to and carefully mixing into and with the finest white wheat flour, phosphate of magnesia and sulphate of magnesia to the extent of 0·25 *per cent.*, or about four ounces to the 112 lbs. Thus 224 lbs. of prepared flour contains about 221 lbs. 7 ozs. of finest white milled flour, 5 ozs. of sulphate of magnesia and 4 ozs. of phosphate of magnesia. This is about the average quantity of the said phosphate and sulphate of magnesia found in wheat, but not in milled flour, owing to the fact that the inorganic substances above named are found in the tissues of the bran or testa (outer membranes), all of which are removed in the milling processes.

Thus, by my new or improved flour preparation, bread made from the same possesses all the nutritious properties of the brown or whole meal bread and the digestive qualities of bread made from the finest white milled flour.

I wish it to be understood that I do not limit myself to the exact proportions of the added nutritious material, hereinbefore mentioned, as the same may be varied without departing from the nature of my invention.

[*Price* 8*d.*]

Having now particularly described and ascertained the nature of my said invention, and in what manner the same is to be performed, I declare that what I claim is :—

In the preparation of flour, or otherwise, a flour preparation, adding to, and intermixing with, milled flour, or white flour, or the finest white wheat flour, phosphate of magnesia and sulphate of magnesia in the proportions or about in the proportions substantially as and for the purpose described.

Dated this 1st day of September 1893.

WILLIAM JONES,

By Henry Skerrett,
6, Livery Street, Birmingham, Agent for Applicant.

London : Printed for Her Majesty's Stationery Office, by Darling & Son, Ltd.—1893

99-91
426-21
F... Processes.

British Patent No.22,761,

William Jones.

Flour Processes.

Dec. 12, 1892.

---

Claim.

---

In the preparation of flour, or otherwise, a flour preparation, adding to, and intermixing with milled flour, or white flour, or the finest white wheat flour, phosphate of magnesia and sulphate of magnesia in the proportions or about in the proportions substantially as and for the purpose described.

---

No drawing.